

Seasonal Eating

 **Extension**

Creamy Pasta with Spring Vegetables

- Salt and pepper
- 2 tablespoons olive oil
- 2 tablespoons butter
- 2 medium leeks, cut into half moons and rinsed well
- 2 cloves garlic, minced
- 12-15 asparagus spears, ends trimmed and cut into 1/2" pieces
- 1/2 pound sugar snap peas, cut in half crosswise
- 1/2 pound medium wide flat egg noodles
- 2 tablespoons sherry or white wine
- 1/2 cup heavy cream
- 3/4 cup grated Parmesan cheese

Bring a large pot of salted water to a boil. In a large skillet, heat the olive oil and butter. Add the leeks and generous pinch of salt and black pepper. Sauté for a couple of minutes until bright green and starting to soften and add the garlic. To the boiling water, add the asparagus and peas and boil for 2 minutes while the leeks and garlic sauté. Remove the vegetables with a spider or slotted spoon to the skillet. Add the noodles to the pot of water and boil for 7-8 minutes. Meanwhile, add the wine to the skillet with the vegetables and cook until most of the liquid has evaporated, about 3 minutes. Add the cream and let it reduce slightly over medium heat, about 3-4 minutes. Add the parmesan cheese. Remove the noodles with a spider or slotted spoon to the skillet and stir together to coat everything and melt the cheese. Season with salt and pepper and serve immediately.